

# Restaurant Week

## 2025 MENU

January 20th - 31st

Sunday - Thursday

Lunch (11:30-3:00) & Dinner (5:00-8:00)

3 COURSES \$30



Optional Wine Pairing with starter and main course  
\$12 (two 2oz. pours)



1st Course - Story of Soil 2023 Sauvignon Blanc, Happy Canyon of Santa Barbara  
2nd Course - Bernat 2020 Estate Sangiovese, Los Olivos District

### 1st course:

**Café Farm**  
**Soup of the Day**

or **Café Farm Kale Caesar Salad**  
garlic croutons, parmesan, avocado

### 2nd course:

**Café Farm Butternut**  
**Squash Ravioli**  
sage-brown butter sauce

**Pizza**  
Select your favorite pizza from our menu.  
or Any additions or substitutions are extra. Substitute Gluten Free Pizza Crust on any pizza \$4 -  
add egg, avocado, soyrimo \$3  
chicken sausage, pepperoni, bacon \$5  
calabrese, chicken breast \$7

### 3rd course:

**Warm Cookie & Ice Cream**  
(vegan sorbet available upon request)

**Napoli** - tomato sauce, three cheeses  
**Pepperoni** - tomato sauce, three cheeses, pepperoni  
**Calabrese** - spicy Italian salami, red onion, three cheeses, gorgonzola, arugula, reduced balsamic  
**Corsica** - house-made chicken sausage, bell peppers, red onion, tomato sauce, three cheeses  
**Mykonos** - Café Farm carrot top pesto, oven-dried tomatoes, tapenade, feta, cucumber, three cheeses  
**Alba** - mushroom trio, ricotta, Café Farm arugula, three cheeses, parmesan, truffle oil